

## CHEESEMAKER

Fromagerie Jean Roussey

## ORIGIN

Alsace, France

## MILK TYPE

Cow, Pasteurized

## RIND

Washed

## FIRMNESS

Semi-soft

# MUNSTER GEROME

## ABOUT

Munster is among the very few cheeses produced in the Alsace region of France, and is certainly the most well-known and important. Munster is an ancient cheese, first produced by monks in monasteries around the Munster region. Originally, Munster was made for personal consumption by the monks who later passed on their traditional cheese-making methods to the peasants of the region. The peasants used the cheese to help pay the rent for the land on which they farmed. Munster is easily identified by its smelly, orange washed rind.

## TASTE NOTES

Munster is not a cheese for the faint of heart! Before taking even a bite, the powerful aroma of barnyard and beefiness exudes from the washed rind. The pale paste has a creamy texture that gets runnier as the cheese ages. It takes about a month for the Munster to reach its full potential. The flavour is at once earthy and very beefy, with a sharp and nutty after taste. Munster is often served with sweet fruits or a salad course of a meal. At prime ripeness, spoon some of the paste onto fragrant rye bread.

## BEER PAIRINGS

Pair your Munster with full-flavoured beers such as porters, stouts or trappist beers. Try with Chimay Grande Reserve.